

# FILSELL

## OLD VINE SHIRAZ 2018

*'2018 is an exceptional representation of this wine showing depth and power with restraint. This wine can be enjoyed young but will also cover many decades. The 2018 Filsell exemplifies what the Barossa Valley does so well', Craig Stansborough, Chief Winemaker.*

GRAPE VARIETY	Shiraz
VINEYARD REGION	Barossa Valley
WINE ANALYSIS	Alc 14.5 %   pH 3.54   TA 5.66g/L   RS <1g/L
MATURATION	Post fermentation the wine was matured for eighteen months in a combination of hogsheads and puncheons. 35% was matured in new oak, both French and American. The balance was matured in a combination of one, two and three year-old French oak.
VINTAGE CONDITIONS	The 2018 harvest was dry but produced great quality thanks to the retention of water in the soils from the rainy months leading up to vintage. The dry, warm conditions were welcomed creating low disease pressure. These warm, dry conditions coupled with cool night-time temperatures produced fruit with exceptional flavour that were harvested at lower degrees of sugar ripeness creating a wine that is vibrant and balanced.
WINEMAKER NOTES	Fermented in stainless-steel and concrete open fermenters with header boards. Temperatures were allowed to reach 28°C. Minimal pump overs were performed on the concrete open fermenters while pump overs on the stainless steel fermenters were performed four times-a-day, with reduced pump overs towards the end of fermentation. Gentle pressing was performed by a combination of basket and bag press.
COLOUR	Rich, deep and dark crimson
NOSE	Complex and deep nose with a mixture of vanilla cream, plum, milk chocolate and Christmas spice. The aroma shows a harmonious balance between oak and fruit.
PALATE	A silky smooth palate full of pure fruit sweetness. A hint of popcorn kernel on the back palate driven by the French and American oak combination. Ripe and firm tannins that are destined to evolve this wine into an absolute classic.
PEAK DRINKING	2025 -2035
LAST TASTED	May 2020